

Enviranmental Times

News about your environment and customer servages

NCFA17

Fall 2017

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Thanksgiving Day Service Delayed

EDCO will observe the Thanksgiving holiday on Thursday, November 23, 2017. Only customers whose regular collection day is on Thursday or Friday will experience a one-day delay in service.

Christmas Day Service Delayed

EDCO will observe the Christmas holiday on Monday, December 25, 2017. Residential collection will be delayed by one day following the holiday the remainder of the week.

Can We Help?

Do you have questions regarding your service? Call and speak to one of our friendly customer service representatives.



NEW! EDCO Cleanup Coupon



EDCO and the City of National City will continue to offer a free clean-up day for residents at EDCO Recovery & Transfer, but now YOU get to pick a convenient day to take unwanted items that are too large or heavy to put inside collection carts, such as broken appliances, water heaters, furniture, old mattresses, tree branches and other miscellaneous household clutter.

Cleanup coupons were mailed to all single-family residents, good through December 17, 2017, and must be presented along with a

valid picture I.D. corresponding to the listed address. Please see coupon for additional details.

No Hazardous Waste Accepted! Household hazardous waste (HHW) items will NOT be accepted. Toxic products are typically labeled Caution, Poison, Flammable, Danger or Caustic and could include paint, varnish, pesticides, motor oil, antifreeze, pool chemicals, etc.

National City residents can properly dispose of household hazardous waste items – at no cost – at the South Bay Regional HHW site. This facility allows residents to dispose of e-waste as well as other HHW items. They are located at 1800 Maxwell Road, Chula Vista, CA 91910. Call (619) 691-5122 for details and to make an appointment. The facility is open Wednesdays and Saturdays from 9am - 1pm.

EDCO is Going Near Zero!

EDCO has taken delivery of twenty-five new Near Zero (NZ) natural gas powered collection vehicles and has placed them into service throughout our fleet. The technologically advanced NZ engines produce almost zero emission of Nitrous Oxide (NOx), which is the primary generator of air pollution, and EDCO's will be some of the first collection vehicles to operate in the State of California!



The NOx emissions are 90% less than 2010 standards, and ten NZ engines produce the NOx equivalent of just one 2010 engine. Also, the NZ technology meets the State of California's 2023 NOx and 2031 petroleum reduction goals. The California Air Resources Board (CARB) identifies that the NZ engine emissions are equivalent to a 100% battery-powered vehicle using electricity from a modern natural gas power plant. EDCO's conversion to a Renewable Natural Gas (RNG) powered fleet, with over 200 trucks now in service, will further reduce emissions in the region.

6670 Federal Blvd. Customer Service: *Pay-by-Phone: Text: Website: Lemon Grove, CA 91945 (619) 287-7555 (855) 713-4255 (619) 202-8365 edcodisposal.com *24 hours a day, seven days a week! Have the last 6 digits of your account number and your form of payment ready.



How to Reuse and Recycle Your Pumpkin this Fall Season



Fall has arrived, and soon many of you will begin to decorate for the season and pumpkin patches will start to pop up around the community. As a fall favorite, the traditional pumpkin is widely used and has many options for reuse and recycling. Don't let your pumpkins go to waste! Here are some ideas on what more you can do with your pumpkins, other than just use them as jack-o'-lanterns, and what to do once the season is over:

- Make pumpkin puree. Pumpkins are very high in zinc and vitamins A and C, so why not eat them! Instead of buying store-bought puree to make pies and bread, make your own Cut your pumpkin in half, scoop out the guts and seeds. Place the two halves of the pumpkin face side down on a sheet tray. Add a cup of water to the tray and bake for 90 minutes. Scoop out the inside of the cooked pumpkin and puree in a food processor.
- **Make pumpkin soup.** As the days start to get cooler, you can make a delicious pumpkin soup to warm you up! Combine four cups of puree (recipe above) with six cups of chicken stock, salt, pepper, onion, garlic, parsley and cream.
- **Spa at home**. Turn pumpkin puree (recipe above) into a face mask with a little honey, coconut oil or whole milk as it helps heal and protect the skin from free radicals, all while gently dissolving dead skin cells.
- **Eat the seeds**. Inside your pumpkins are seeds which once roasted can make a great snack. Toss the rinsed seeds with a little olive oil, sprinkle some salt on top and roast for about 30 minutes in an oven at 300 degrees.
- Compost it. Carved pumpkin makes excellent compost! They break down within a couple of weeks and give your garden some much-needed nutrients. All you have to do is break it up and put it in your compost but make sure there is nothing artificial about the pumpkin, no paints, glitter or decorations. If you don't compost at home but still want to provide your soil with rich nutrients, try burying your pumpkin! Worms love pumpkin flesh too, so they'll love it and help keep the smell from coming above ground. All you have to do is dig a hole large and deep enough in your garden for your pumpkin and bury it. Your plants will love you for it!
- Put it in your green waste cart. If you can't compost or know anyone who does, then leave it to EDCO to recycle your pumpkin for you. Just put your pumpkin in your green waste cart for recycling and "We'll Take Care of It!"







GLEANING: Help End Food Waste and Feed the Hungry

Gleaning goes back centuries and is the act of collecting leftover crops from farmers' fields to provide it to those in need. Today, gleaning not only continues to provide food to food banks but also helps reduce food waste and prevents it from going into landfills where it generates high levels of methane gas.



Do you have an over abundance of fruit or produce growing in your yard which is more than you can use? Non-profit gleaning groups recover fruit from backyards, produce from farms and grocery products from retailers and processors. You can help end food waste by contacting one of these organizations where they will send volunteers to help residents and businesses glean unwanted fruit or produce that would otherwise be wasted to feed the hungry. The federal Good Samaritan Food Donation Act protects donors from liability and donors may claim tax deductions for the value of their contributions.

In San Diego County, residents can obtain more information or invite gleaners through a gleaner directory to harvest your yard by visiting the San Diego Food System Alliance website at www.sdfsa.org/gleaning. Happy Gleaning!



